

Restaurant Safe Food Handling, Packaging and Delivery Guidelines Overview

1. Operators must follow government guidelines for safe food handling, preparation, and packaging to reduce spread of COVID-19 to employees and customers.

Guidelines:

<https://www.fda.gov/food/food-safety-during-emergencies/best-practices-retail-food-stores-restaurants-and-food-pick-up-delivery-services-during-covid-19>

<https://www.osha.gov/Publications/OSHA3990.pdf>

- All produce is washed with produce wash upon delivery to restaurant
- Face masks for all employees
- Employees must wear disposable gloves. Gloves are to be changed upon switching between any task and whenever torn, dirty, or contaminated
- Soap and hand sanitizer provided
- Strict adherence to 20-second rule for hand washing
- Surfaces are wiped every 15 minutes with quat-sanitizer
- Dedicated employee for sanitation and to limit store occupancy
- Contactless Delivery
- All restaurants are delivery and pick-up only
- Customers must practice social distancing guidelines. Markings on sidewalk to indicate 6 ft. distance for customers waiting for orders/pick-up

2. All meals are properly packaged and iced for vehicle transportation and bulk delivery: 5 meals bundled and picked up twice per week (10 meals total per week).

Guidelines:

- All meals are individually packaged and labeled with a label that lists out all ingredients (and potential allergens), use by date and reheating instructions
- All meals and bags are properly sealed
- Meals are properly packaged and iced during vehicle delivery
- For quality control, meals should be delivered within a 3 hour time range.

3. Employee staff must be able to transfer packaged foods from restaurant into a vehicle for delivery or driver can do a contactless meal pick up at a designated location.

Guidelines:

<https://www.fda.gov/food/food-safety-during-emergencies/best-practices-retail-food-stores-restaurants-and-food-pick-up-delivery-services-during-covid-19#pickupdelivery>

